WOOD PELLET GRILL
OWNER'S MANUAL

DESIGNED FOR RESIDENTIAL OUTDOOR USE ONLY. USE FOOD GRADE WOOD PELLETS.

MODEL: RGTAILGATER (Side Hopper Construction)

RGTAILGATER

CAUTION DO NOT USE OR STORE NEAR COMBUSTIBLE MATERIALS
INCLUDING GASOLINE, THINNER, OIL, PAINTS OR FLAMABLE LIQUIDS

ROYALL

www.royallgrills.com 325 South Park Street Reedsburg, WI 53959 Phone 608-768-8508

Thank you for selecting **ROYALL** for your wood pellet grill purchase. Your grill is proudly made in America and is designed to provide years of grilling enjoyment.

SPECIAL FEATURES

- COMPACT SIZE FOR EASY TRANSPORT
- ROOMY SMOKE CHAMBER PROFILE WITH EXTENDED GRILL LID
- UNIQUE SMOKE BAFFLE PLATE FOR ENHANCED CIRCULATION
- SOLID WELD CONSTRUCTION FOR STRENGTH AND DRUABILITY

FIRST USE INSTRUCTIONS:

STEP# 1: Move the grill to your cooking location. Note: A 110v grounded electrical outlet will be needed with in 8 feet of the grill. Unless the optional DC inverter is used.

STEP# 2: Place the power switch in the off position and plug in the unit. Inspect the auger tube by looking into the hopper to see that no foreign objects are present.

STEP# 3: Remove the grate and drip pan. Line the drip pan with foil.

STEP# 4: **Place a small soup can (not provided) under the hole in the drip trough on the right hand side of the unit.**

STEP # 5: Turn the power switch to the medium position. Visually check to see that the auger is turning.

STEP# 6: Check to see that air is blowing around the circular fire pot. **CAUTION: THE HOT ROD IS WARMING UP AT THIS POINT, DO NOT PUT FINGERS IN THE FIRE POT.**

STEP# 7: Visually watch to see that the HOT ROD in the fire pot FAINTLY glows red after a 90 Seconds.

STEP# 8: **Charge the pellet auger.** Add food grade wood pellets to the hopper and watch the fire pot until pellets appear. (takes approx. 5 minutes)

STEP# 9: Turn the power switch to the off position. Then re-install the drip pan and grill grate.

YOU ARE JUST ABOUT READY TO GRILL !

STEP#15: With the grill lid open, turn the switch to medium and wait two mintues for pellets to ignite. Once they are lit select the desired cooking position (LOW/SMOKE = 180 to 250, MED = 275 to 375, HIGH = 425 TO 550)

CAUTION: Locate your new grill such that all surfaces are at least 12" from any combustible material. Also consider winds and proximity to windows so that exhaust is not a problem.

FIRST USE: WE RECOMMEND RUNNING THE GRILL FOR 15 MINUTES ON MEDIUM TO SEASON THE GRILL

WHEN YOU TURN THE POWER SWITCH ON, THE HOT ROD WILL HEAT FOR ABOUT 2 MINUTES AND SHUT OFF. NORMALLY THIS IS ENOUGH TIME TO IGNITE THE PELLTS. ONCE SMOKE IS STARTING TO SHOW YOU CAN SELECT THE DESIRED GRILL SETTING. IF IT DIDN'T START, KEEP THE LID OPEN TURN IT OFF AND ON AGAIN AND WAIT 2 MORE MINUTES.

OPERATING DO'S and DON'TS

EACH TIME YOU START YOUR GRILL:

CHECK PELLET HOPPER TO ENSURE PELLETS ARE DRY AND READY TO USE. (Wet pellets can swell and damage the auger or shear the pin)

Apply a new foil to the drip pan for easy clean up.

Check and postion the grease can under the grease trough hole on the right hand side of the unit.

Check for and remove any excessive drippings or build up to avoid flare ups and grease fires.

If the auger has been previously charged as described above, you should be able to turn the power switch on with the cook setting on medium to ignite the pellets. Smoke should appear with in 2 minutes.

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COOKING MODE SELECTION: **Note – always cook with lid closed**

HIGH MODE: NOTE: THE HANDLE CAN BECOME QUITE HOT WHEN RUNNING ON HIGH LONGER THAN 15 MINUTES.
This setting allows the auger to run continuously and creates temperatures of 400 to 550 degrees depending on outside temperature. Allow grill to run at least 10 minutes to obtain this temperature. This setting is normally used for short cooking times of select cuts meats and for searing meat surfaces prior to lower temperature cooking.

MEDIUM MODE: ALLOWS AUGER TO STOP AND START IN 2 MINUTE INTERVALS. Temperature will vary depending on type of pellets and outside air temperature. This mode is used following HIGH MODE searing of meat or for slightly longer cooking times that promote more smoke flavoring.

LOW / SMOKE MODE: ALLOWS auger to run and stop at a 1 : 3 ratio. This MODE is normally selected for longer cooking times of larger cuts of meats. This tends to promote smoke flavoring and tender servings. It may also be used to keep faster cooked items warm for a period of time.

GRILL MAINTENANCE

Wipe cool grill exterior down with warm soapy water just as you would any interior cooking appliance. High quality car wax can be applied a couple of times a year to maintain the finish.

Monitor grease build up on the grill interior and drip rail and remove when any surfaces that have build ups exceeding 1/16 to 1/8 of an inch to avoid grease fires.

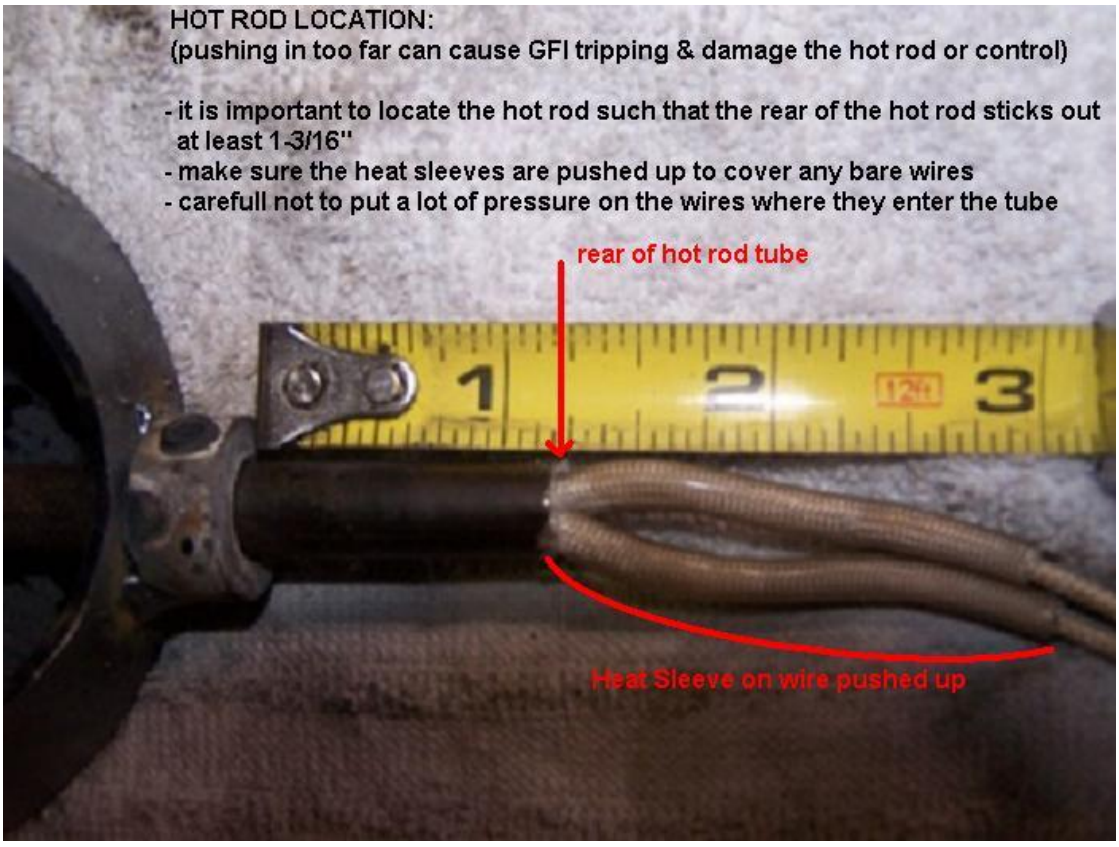
Before lighting the grill, check ash build up in and around the fire pot. Excessive ash can get distributed to food and can reduce the efficiency of the fire pot. To remove ash, use a shop vacuum on dry ash and brush with soapy water where grease has helped to stick it to the surface.

Cover the grill with a water proof cover when not in use or store indoors. ALWAYS MAKE SURE GRILL IS COOL before storing inside vehicle or garage. Controls should not be exposed to the elements for long periods.

TROUBLE SHOOTING

GROUND FAULT ON OUTLET TRIPS:

- Turning the unit off and back on while cooking will restart the hot rod timer and may provide too much resistance to the circuit causing a fault. (avoid returning to the off position and back on while cooking). Hot rods need to be installed with at least 1.25 inches protruding out the rear of the lock collar on the fire pot. This tends to minimize resistance to the system if the control is accidently turned to off and back on during cooking.


HOT ROD LOCATION:
(pushing in too far can cause GFI tripping & damage the hot rod or control)
- it is important to locate the hot rod such that the rear of the hot rod sticks out at least 1-3/16"
- make sure the heat sleeves are pushed up to cover any bare wires
- carefull not to put a lot of pressure on the wires where they enter the tube
rear of hot rod tube
1
2
3
Heat Sleeve on wire pushed up

PELLETS DID NOT IGNITE:

- CHECK to make sure pellets are dry and being delivered to the burn pot
    - If pellets are not being delivered, make sure hopper is full and auger is not jammed (is turning)
      DANGER: DO NOT STICK FINGERS INTO MOVING AUGER
- CHECK to see if hot rod glows red/gives off heat after a couple minutes
    - If hot rod does not glow. Unplug grill, and check fuse on back of control board. NOTE: a spare is wire tied to the functioning fuse at the connection point

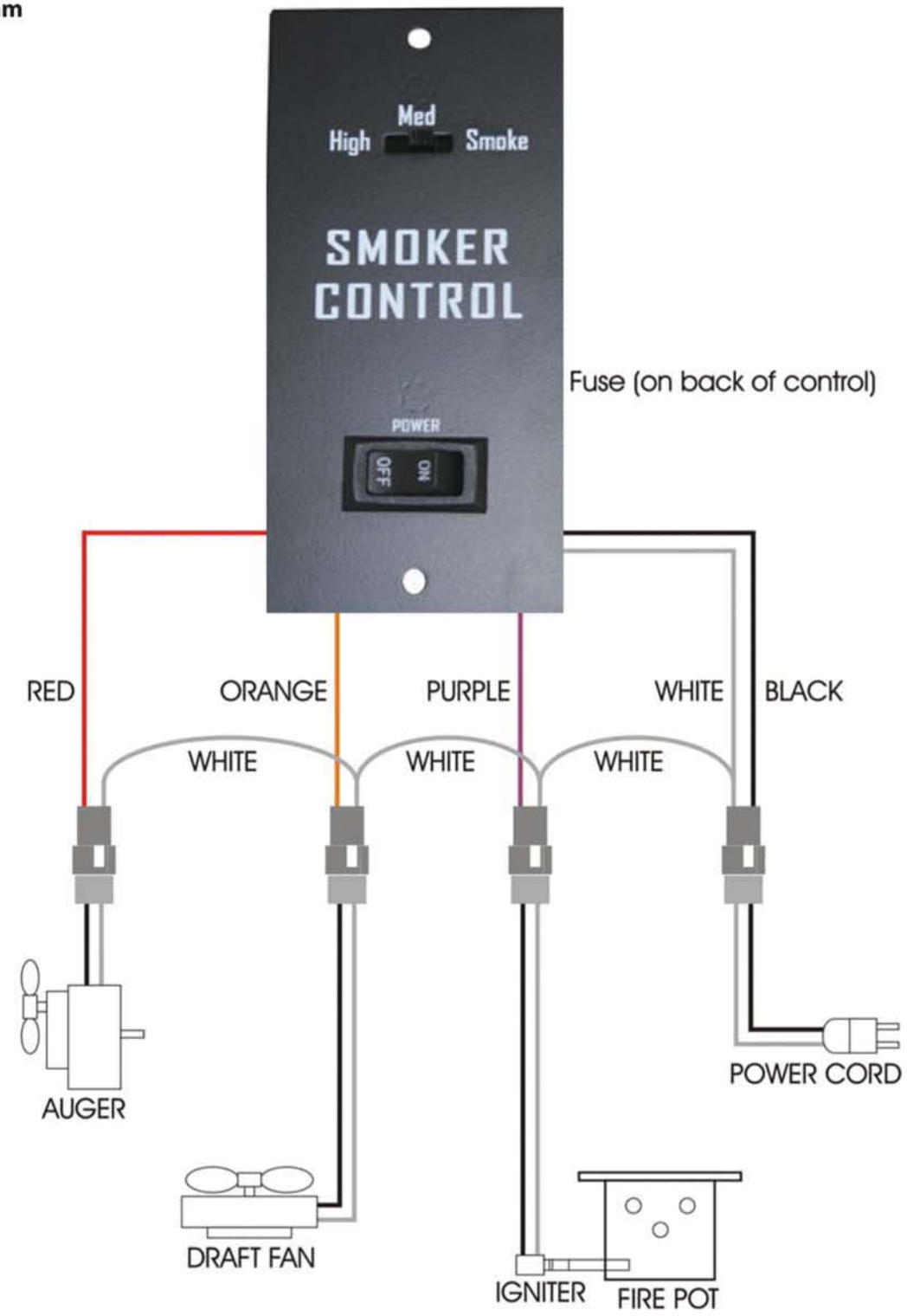
    - If fuse is ok and rod does not get hot, a new HOT ROD will be needed. Manual lighting of pellets can be done at owner's discretion.

GRILL FIRE GOES OUT:

- CHECK that supply of pellets has not been interrupted.
- CHECK that pellets are dry and designed for grilling applications
- CHECK that excessive wind is not affecting burning.
- CHECK <u>Visually</u> verify that auger is turning properly
    - Auger not turning: set to high mode and visually recheck that auger is not turning. If not, unplug grill and check motor connector plug to see that it is properly connected (connector with RED wire). If connections are tight, a new auger drive motor will be needed.
    - Check fan to see if it's spinning. If not, unplug grill and check fan connector with ORANGE wire to ensure that it has not come loose. If connection is tight, turn power back on and check fan. NOT turning, indicates a new fan motor will be needed.

Three Speed Control
For RGTailgater & RG1000

Wiring Diagram



REPAIR PARTS
Contact your local dealer or contact ***Royall Grills***

PHONE : 608-768-8508
FAX : 608-768-8433
e-mail: info@royallgrills.com

MAIL:
Royall Grills
325 South Park Street
Reedsburg, WI 53959

WARRANTY

Grills used for residential purposes are warranted by ***Royall Grills*** against factory defects in material and workmanship for a period of 1 year from the date of purchase to the original owner. Effective maintenance and proper storage of grill as outlined in the manual are required for warranty compliance.

Original components found to be defective are shipped to the factory and back to the customer at the customer's expense. This warranty does not cover any owner expense related to diagnosing a repair requirement, removal or installation of defective parts.

Warranty exclusions consist of; normal corrosion, paint fading or flaking due to normal use, grill warping, damage caused by using improper fuels, damage to personal property or personal injury through the use of this product.

Royall Grills obligation for any breach of these warranties is limited to the repair or replacement of it's parts as described in this warranty and in no circumstances exceed the cost of the unit. Some states do not allow exclusions or limits so this may not apply to you.

Royall Grills requires proof of purchase to validate the 1 year terms of the warranty. Therefore your proof of purchase must be retained. A registration card may be submitted for file but does not validate the purchase date.